

Midden;

Shell heaps, or middens, were more than just piles of shells. They were vibrant communal spaces where Indigenous people cooked, ate, and gathered as families. Similar to a modern-day family kitchen, these places were filled with laughter and conversation.

Dining

Opening Midden by Mark Olive at the Sydney Opera House on Tubowgule, Gadigal country is a dream come true. This is the most iconic building in the country and I couldn't be prouder to follow in the pioneering footsteps of leading Indigenous Australians like Rhoda Roberts, Justine Saunders & Stephen Page who have brought incredible First Nations storytelling to this place over the past 50 years. Of course, the land on which the Opera House stands today was a gathering place for storytelling, ceremony, and culture for thousands of years before the building itself was ever conceived. I hope the menu we've created at Midden by Mark Olive gives guests a real taste of our millennia-old history and maybe even inspires some of them to cook with our vibrant notive Australian ingredients at home as well.

– Ambassador Chef, Mark Olive

GRAZING

Damper	9
Infused with native herbs, eucalyptus whipped butter *v	
Warm marinated Mixed Olives Lemon myrtle, native basil *v	11
Native Thyme Hummus Toasted Tasmanian mountain pepper flat bread, roasted macadamia nuts *VN, GFO, N	15
Cauliflower Chips Lemon myrtle cauliflower chips with blue cheese sauce *v	14
Lemon Myrtle Crumbed Sydney Rock Oysters Wattleseed and bush tomato mayonnaise	6ea
Indigenous Australian Grazing Plate NSW regional cheeses, native thyme hummus, smoked kangaroo, emu, lemon myrtle tandoori crocodile, olives, pickled vegetables, marinated artichoke, roasted macadamia nuts, quandong paste, Tasmanian mountain pepper leaf flat bread *N, GFO	38
Regional Australian Cheeses	34

Quandong paste, Tasmanian mountain pepper leaf flat bread *GFO, N

GF: gluten free DF: dairy free V: vegetarian N: contains nuts GFO: gluten free option Please note: Surcharge of 10% applies on Sundays and 15% on public holidays

ENTRÉE

Native Herb Infused Smoked Chicken Liver Parfait Davidson's plum and port wine jelly, home-made pickles, Davidson's plum pearls, toasted Tasmanian mountain pepper flat bread *GFO	26
Baked Bush Bell Pepper Legumes, wild herbs, rice, saltbush, chilli, macadamia crumb *VN, GF, N	25
Smoked Kangaroo Salad Wattleseed, bush tomato, honey vinaigrette *GF, DF	27
Lemon Myrtle & Pepperberry Cured Salmon Lemon myrtle & gin infused cucumber, lemon aspen gel, lemon myrtle pearls *GF, DF	29
Bush Tomato Soup Indigenous herbs, veggies, damper *V, GFO	22
Native Thyme Poached Chicken Salad Cos lettuce, crisp smoked emu, damper croutons, quail egg, lemon aspen, bush tomato and wattleseed dressing *GFO	32
MAIN	
Smoked Blue Gum Barramundi Chardonnay vinegar mash, lemon myrtle chilli and macadamia broth *GF	42
Potato Gnocchi Slippery Jack mushrooms, sweet potato, Warrigal green and macadamia pesto, basil *VNO, GFO, N, V	34
Braised Wallaby Shank Native infused tomatoes, sweet potato rosti *DF	44
Quandong Glazed Chicken Breast Warrigal greens, roasted pine nuts, cauliflower, Dutch carrots *GF, N	39
Saltbush Lamb Backstrap Desert lime glaze, potato, silverbeet, carrot	40
River Mint and Pedro Ximenez Seared Pork Belly bush honey, sauteed cabbage, onion, chardonnay vinegar, bush tomato *P, GF, DF	40

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SIDES

Roasted duck fat kipfler potatoes, native thyme *DF	16
Steamed broccolini, Warrigal greens, seared lemon cheek, lemon myrtle oil *VN, GFO, DF	16
Oxheart tomatoes, native basil, river mint, pickled onions, wattleseed and white balsamic *GF, VN	16
Mixed leaves, orange, tiny tom tomatoes, cucumber, roasted capsicum, riberry vinaigrette dressing *GF, VN	15

DESSERT

Mark Olive's Bush Pavlova Native fruit coulis, roasted wattleseed cream *V, GF	23
Bread & Butter Pudding Wattleseed, raisins, desert lime custard, vanilla bean gelato *V	22
Strawberry Gum Panna Cotta Candied pepitas, sunflower seeds, poached strawberries *VN, GF	22
Regional Australian Cheeses Quandong paste, Tasmanian mountain pepper leaf flat bread *GFO	34

KIDS MENU [UNDER 12 YEARS]

2 course Served with a choice of juice or soft drink

Choice of main

- Bush tomato, cheese pizza *V
- Lemon myrtle chicken nuggets, potato wedges with mayo
- Beef bush bolognaise pasta *DF, GFO

Ice cream

30

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Pre Theatre

2 Course 90 3 Course 110

Includes

menu, accompanied by a glass of

house wine, shared side and Purezza still or sparkling water

ENTRÉE

Native Herb Infused Smoked Chicken Liver Parfait

Davidson's plum and port wine jelly, home-made pickles, Davidson's plum pearls, toasted Tasmanian mountain pepper flat bread *GFO

Bush Tomato Soup

Indigenous herbs, veggies, damper *V, GFO

Lemon Myrtle & Pepperberry Cured Salmon

Lemon myrtle & gin cucumber, lemon aspen gel, lemon myrtle pearls *GF, DF

MAIN

Smoked Blue Gum Barramundi Chardonnay vinegar mash, lemon myrtle chilli and macadamia broth *GF, N

Potato Gnocchi

Slippery Jack mushrooms, sweet potato, Warrigal green and macadamia pesto, basil *VNO, GFO, N, V

Braised Wallaby Shank Native infused tomatoes, sweet potato rosti *DF

Quandong Glazed Chicken Breast

Warrigal greens, roasted pine nuts, cauliflower, Dutch carrots *GF, N

SIDES

Roasted duck fat kipfler potatoes, native thyme *GF, DF

Steamed broccolini, Warrigal greens, seared lemon cheek, lemon myrtle oil *V, GFO, DF

Mixed leaves, orange, tiny tom tomatoes, cucumber, roasted capsicum, Davidson's plum vinaigrette dressing *GF, VN

DESSERT

Mark Olive's Bush Pavlova Native fruit coulis, roasted wattleseed cream *V, GF

Bread & Butter Pudding

Wattleseed, raisins, desert lime custard, vanilla bean gelato *V

Strawberry Gum Panna Cotta

Candied pepitas, sunflower seeds, poached strawberries *VN, GF

Native High Tea

75 per person

Wednesday, Saturday & Sunday Morning: 10am, concluding at 11:30am Afternoon: 2pm – 3pm, concluding at 4:30pm Pre Book: 72 hours prior

INDIGIEARTH LOOSE LEAF TEA

Corroboree Infusion

A unique blend of native ingredients on a Daintree black tea base. Combined with crushed Rosella, Lemon Myrtle, Aniseed Myrtle, Cinnamon Myrtle and Native River Mint.

Wild Rosella

A flower predominantly found in tropical areas. A member of the Hibiscus family, Wild Rosella tea is known for its extremely high content of antioxidants (mainly flavonoids).

Lemon Myrtle

The dried leaf of the Lemon Myrtle has a free radical scavenging ability and makes a wonderfully therapeutic tonic as it has germicidal powers and has been used as an anti-septic, anti-viral, calmative, sedative and corrective.

Dreaming Tea Blend

Australian Green Tea, Lemon Myrtle leaf, Cinnamon Myrtle leaf and Rosella flowers.

Revitalising Green Tea

Packed with Australian Green Tea and various native myrtles; Lemon Myrtle, Aniseed Myrtle and Cinnamon Myrtle. Australian Green Tea - Guradji is a native Australian tea, used by Indigenous people for thousands of years ceremonially and medicinally.

Women's Business

Carefully crafted Australian green tea featuring Rosella Flowers, Strawberry Gum, Aniseed Myrtle, and Lemon Myrtle. Enjoy the refreshing, calming effects of this unique blend and take a few moments for yourself.

FINGER SANDWICHES

Lemon myrtle & pepperberry cured salmon, lime mascarpone roulade

Lemon aspen prawn cocktail milk bun slider

Aniseed myrtle chicken, fennel, rocket, rye

SAVOURY

Tomato, native basil, ricotta tartlet

Kangaroo sausage roll, bush tomato chutney

Native thyme chicken vol au vent

SCONES

Wattleseed scones, strawberry rosella jam, lemon myrtle cream

SWEET

Chocolate and Davidson's plum brownie

Lemon myrtle ricotta cheesecake

Strawberry gum and strawberry mousse tart

GF: gluten free N: contains nuts



AUSTRALIAN NATIVE COCKTAILS

Earl Grey and Bush Apple Spritzer Archie Rose gin infused with earl grey topped with sparkling wine and soda water, preserved apple and iced in a wine glass	20
Eucalyptus Gin Fizz Archie Rose gin, fresh lemon juice, eucalyptus syrup, egg white, soda water, fresh eucalyptus leaves	24
Red Centre Negroni Australian gin, campari, native amaro	22
Bennelong Point Cosmopolitan Sydney's most prominent address deserves a classic cocktail. Sparkling wine, vodka, triple sec, cranberry juice, lemon twist as a garnish	22
Davidson's Plum Margarita Tequila, lime juice, Davidson's plum syrup, orange liqueur	23
Quandong Martini Native ground gin, vermouth, quandong syrup	22
Illawara Plum Sour Jameson whiskey, montenegro, lemon aspen, illawara plum	22
Neverbreak Espresso Martini Rum, coffee liquor, wattleseed, coffee	22
Aperol Spritz Aperitivo, sparkling wine, soda water, fresh orange	19

MOCKTAILS

Harbor Breeze	16
Eucalyptus, orange blossom water, lemon juice	
Ooray Delight	16
Davidson's plum syrup, orange juice, lime juice, soda	

BUBBLES	150ml / bottle	Region
Lorimer NV Sparkling Chardonnay Pinot Noir	12 / 58	Riverina NSW, Wiradjuri Land
Mt Yengo NV Sparkling	14.5 / 79	Riverina NSW, Wiradjuri Land
Swift NV Brut Rosé	95	Orange NSW, Wiradjuri People
NV G.H Mumm Grand Cordon	28 / 149	Champagne, Reims France
WHITES		
2022 Lorimer Pinot Grigio	13 / 58	Riverina NSW, Wiradjuri Land
2022 Lorimer Semillon Sauvignon Blanc	13 / 58	Riverina NSW, Wiradjuri Land
2023 Wangolina Chardonnay	16 / 75	Limestone Coast SA, Meintagk and Boandik Country
2022 Munda Chardonnay	92	Tumbarumba NSW, Walgalu Country
2022 Rusden 'Christian' Chenin Blanc	80	Barossa Valley, Permamngk, Ngadjuri and Kaurna People
2023 Bleasdale Pinot Gris	65	Adelaide Hills, Peramangk People
2022 Jim Barry 'The Atherley' Riesling	17 / 77	Clare Valley SA, Nagadjuri Land
2021 Coates Sauvignon Blanc	86	Adelaide Hills, Permangk People

ROSÉ	150ml / bottle	Region
2022 DB Selection Rosé	14 / 62	Riverina NSW, Wiradjuri Land
2022 Tumblong Hills 'Table of Plenty' Rosé	68	Gundagai NSW, Wiradjuri Land

REDS

2021 Fetherston 'Fungi' Pinot Noir	17 / 79	Yarra Valley Victoria, Wurundjeri
2021 Wangolina Shiraz Cabernet	14 / 64	Limestone Coast SA, Meintagk and Boandik Country
2021 Lorimer Shiraz	13 / 58	Riverina NSW, Wiradjuri Land
2020 Mt Yengo Shiraz	15 / 68	SA, Erawrung land
2022 Munda Grenache	92	Barossa, Eden Valley SA, Ngadjuri ♂ Peramangk country
2021 Tumblong Hills 'Table of Plenty' Sangiovese	15 / 68	Gundagai NSW, Wiradjuri land
2021 Wangolina Lagrein	78	Limestone Coast SA, Meintagk and Boandik Country
2022 Naked Run 'The Heroes' Cabernet Malbec	75	Clare Valley, Ngadjuri country

DESSERT COCKTAIL

Lemon Aspen Cheese Cake Limoncello, Licor 43, lemon aspen syrup, le	27	
DESSERT WINES	50ml serve	Region
Brokenwood Sticky Wicket Late harvest white dessert wine	16	Hunter Valley NSW, Wonnarua Land
Old Boys 21 yr Tawny Port	19	Riverina NSW, Wiradjuri Land
Aperetif Autonomy Australian Amaro A distinctively Aussie Version of an Italian fo best serve neat, or with a twist of orange	16 (45ml serve) avourite,	
White Possum Naked Amaretto	16 (45 <i>ml serve</i>)	
BEER & CIDER		
Cascade Premium Light		9

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Sydney Beer Co Lager	11
Lord Nelson Smooth Sailing	12
Lord Nelson 3 Sheets Pale Ale	12.5
Sobah Non-Alcoholic Davidson's Plum GF Ale	12
Sobah Lemon Non-Alcoholic Aspen Pilsner	12
Three Oaks Apple Cider	11
Brookvale Ginger Beer	15
Brookvale Lemon Lime and Bitters	15

SOFT / JUICES / WATER

Orange Juice	5	Coke No Sugar	5
Apple Juice	5	Sprite	5
Coke	5	Purezza Sparkling Water	5pp

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COFFEE BY GENOVESE

Coffee	5
Cappuccino / flat white / latte / short black	
/ long black / macchiato	
Affogato	20
Vanilla ice cream, espresso shot with your choice of liqueur	
Kahlua, Cointreau, Tia Maria, Amaretto or Baileys	
Liqueur Coffees & Cream	20
Espresso coffee, whipped cream + add your favourite liqueur:	
Macadamia and Wattleseed / Jameson Whisky / Kalua / Galliano	



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